

Amendments to the Claims:

The following listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. to 5. (canceled)

6. (currently amended) A microwaveable vacuum skin package comprising:

- a) a support member having an upper surface and a lower surface;
- b) a bottom web having an upper surface and a lower surface, the lower surface of the bottom web being adhered to the upper surface of the support member;
- c) a food product disposed on the upper surface of the bottom web; and
- d) a top web disposed on the food product;

wherein the top web is draped over the food product such that the top web substantially conforms to the shape of the food product; ~~and~~

wherein the top web is sealed at its lower surface to the upper surface of the bottom web to form a seal at a location outside the periphery of the food product;

wherein the top web comprises a sealant layer comprising an ethylene/alpha olefin copolymer[.]; and

wherein the bottom web comprises a sealant layer comprising a blend of

- i) between 60% and 90%, by weight of the sealant layer, of ethylene/vinyl acetate copolymer, and
- ii) between 10% and 40%, by weight of the sealant layer, of polypropylene.

7. (original) The microwaveable package of claim 6 wherein the support member comprises a material selected from the group consisting of polypropylene, polystyrene, polyamide, 1,4- polymethylpentene, and crystallized polyethylene terephthalate.

8. (original) The microwaveable package of claim 6 wherein the bottom web comprises:

- a) a sealant layer comprising a blend of:
 - i) between 60% and 90%, by weight of the sealant layer, of ethylene/vinyl acetate copolymer, and
 - ii) between 10% and 40%, by weight of the sealant layer, of polypropylene; and
- b) an oxygen barrier layer comprising a polymer selected from the group consisting of ethylene/vinyl alcohol copolymer, vinylidene chloride copolymer, polyamide, polyacrylonitrile, and polyester.

9. (original) The microwaveable package of claim 6 wherein the top web comprises:

- a) a sealant layer comprising an ethylene/alpha-olefin copolymer; and
- b) an oxygen barrier layer comprising a polymer selected from the group consisting of ethylene/vinyl alcohol copolymer, vinylidene chloride copolymer, polyamide, and polyester.

10. (original) The microwaveable package of claim 9 wherein the ethylene/alpha-olefin copolymer comprises ethylene/ 1-octene copolymer.

11. to 15. (canceled)

16. (currently amended) A method of preparing a microwaveable vacuum skin package comprising:

- a) providing a support member having an upper surface and a lower surface;
- b) providing a bottom web having an upper surface and a lower surface;
- c) adhering the lower surface of the bottom web to the upper surface of the support member;
- d) placing a food product disposed on the upper surface of the bottom web; and
- e) draping a top web over the food product, in a vacuum skin packaging process, such that the top web substantially conforms to the shape of the food product; and such that the top web is sealed at its lower surface to the upper surface of the bottom web to form a seal at a location outside the periphery of the food product;

~~wherein the seal has a peel strength, before microwaving, of at least 4 pounds per inch, and a peel strength, after microwaving, of less than 2.5 pounds per inch~~

wherein the top web comprises a sealant layer comprising an ethylene/alpha olefin copolymer; and

wherein the bottom web comprises a sealant layer comprising a blend of

- i) between 60% and 90%, by weight of the sealant layer, of ethylene/vinyl acetate copolymer, and
- ii) between 10% and 40%, by weight of the sealant layer, of polypropylene.

17. (original) The method of claim 16 wherein the support member comprises a material selected from the group consisting of polypropylene, polystyrene, polyamide, 1,4- polymethylpentene, and crystallized polyethylene terephthalate.

18. (original) The method of claim 16 wherein the bottom web comprises:

- a) a sealant layer comprising a blend of:
 - i) between 60% and 90%, by weight of the sealant layer, of ethylene/vinyl acetate copolymer, and
 - ii) between 10% and 40%, by weight of the sealant layer, of polypropylene; and
- b) an oxygen barrier layer comprising a polymer selected from the group consisting of ethylene/vinyl alcohol copolymer, vinylidene chloride copolymer, polyamide, and polyester.

19. (original) The method of claim 16 wherein the top web comprises:

- a) a sealant layer comprising an ethylene/alpha-olefin copolymer; and
- b) an oxygen barrier layer comprising a polymer selected from the group consisting of ethylene/vinyl alcohol copolymer, vinylidene chloride copolymer, polyamide, polyacrylonitrile, and polyester.

20. (original) The method of claim 19 wherein the ethylene/alpha-olefin copolymer comprises ethylene/ 1-octene copolymer.

21. (new) The package of claim 6 wherein the food product is a cooked food product.
22. (new) The method of claim 16 wherein the food product is a cooked food product.